

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE:

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ALINORM 91/35

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Nineteenth Session
Rome, 1-10 July 1991

REPORT OF THE SECOND SESSION OF THE
CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES
Mexico City, Mexico, 5-9 March 1990

Note: This document includes Codex Circular Letter CL 1990/16-TFFV.

w/z 5928

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CX 5/95.2

CL 1990/16-TFFV
April 1990

TO: - Codex Contact Points
- Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme,
FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the Second Session of the Codex Committee on Tropical Fresh Fruits and Vegetables (ALINORM 91/35)

The report of the Second Session of the Codex Committee on Tropical Fresh Fruits and Vegetables is attached. It will be considered by the 19th Session of the Codex Alimentarius Commission to be held in Rome from 1-10 July 1991.

PART A: MATTERS FOR ADOPTION BY THE COMMISSION ARISING FROM THE REPORT OF THE SECOND SESSION OF THE CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES

The following matters will be brought to the attention of the 19th Session of the Codex Alimentarius Commission for adoption:

1. Proposed General Format for Codex Standards for Tropical Fresh Fruits and Vegetables; ALINORM 91/35, paras. 18-26 and Appendix II.
2. Proposed Draft Worldwide Codex Standard for Pineapple at Step 5; ALINORM 91/35, paras. 27-34 and Appendix III.
3. Proposed Draft Worldwide Codex Standard for Papaya at Step 5; ALINORM 91/35, paras. 35-43 and Appendix IV.
4. Proposed Draft Worldwide Codex Standard for Mango at Step 5; ALINORM 91/35, paras. 44-52 and Appendix V.

PART B: DOCUMENTS OF INTEREST TO BE ELABORATED FOR DISTRIBUTION AND/OR GOVERNMENT COMMENT PRIOR TO THE NEXT MEETING OF CCTFFV

1. Proposed Draft Worldwide Codex Standards for Nopal and Prickly Pear (Mexico); see ALINORM 91/35, para. 61.
2. Proposed Draft Worldwide Codex Standard for Carambola (Malaysia); see ALINORM 91/35, para. 61.
3. Proposed Draft Worldwide Codex Standard for Litchi (France); see ALINORM 91/35, para. 61.
4. Proposed Draft Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables (United States); see ALINORM 91/35, para. 77.
5. Proposed Draft Code of Practice for the Control and Inspection of Tropical Fresh Fruits and Vegetables (Spain); see ALINORM 91/35, para. 77.

PART C: REQUEST FOR COMMENTS AND INFORMATION

1. Proposed Draft Glossary of Scientific and Common Names for Tropical Fresh Fruits and Vegetables at Step 3; ALINORM 91/35, paras. 67-69 and Appendix VI

The Committee agreed to circulate the Proposed Glossary for comment, with the understanding that Mexico will prepare and distribute a revised Glossary for discussion at the Committee's next session.

2. Proposed Draft Glossary of Terms and Definitions for Tropical Fresh Fruits and Vegetables at Step 3; ALINORM 91/35, paras. 70-73 and Appendix VII

The Committee agreed to circulate the Proposed Glossary for comment, with the understanding that Mexico will prepare and distribute a revised Glossary for discussion at the Committee's next session.

3. Proposals for Amendments to the Priority List of Tropical Fresh Fruits and Vegetables; ALINORM 91/35, paras. 53-62 and Appendix VIII

The Committee adopted the revised priority list and agreed that proposals for amendments to the list would be solicited on an ongoing basis.

Governments and International Organizations wishing to submit comments and information on the above subject matter are invited to do so no later than 1 April 1991 to the Chairman of the Committee at the following address:

Lic. Agustin Portal y Ariosa
Director General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6
Sección Fuentes
Naucalpán de Juárez
Edo. de México
C.P. 53950 México

In addition, please forward a copy of the comments to:

Chief
Joint FAO/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
00100 Rome
Italy

SUMMARY AND CONCLUSIONS

The Second Session of the Codex Committee on Tropical Fresh Fruits and Vegetables reached the following conclusions during its deliberations:

- Noted that the Commission had adopted proposed procedures for the **Elaboration and Acceptance of Codex Standards for Tropical Fresh Fruits and Vegetables**, (para. 8).
- Noted that the Commission had adopted the proposed definition for **Tropical Fresh Fruits and Vegetables**, (para. 8).
- Noted that the Commission had endorsed a resolution concerning close collaboration between Codex and the UNECE/OECD, (para. 9).
- Agreed to forward the revised **Proposed General Format for Codex Standards for Tropical Fresh Fruits and Vegetables** to the Commission for adoption, (para. 26).
- Agreed to advance the **Proposed Draft Worldwide Codex Standards for Pineapple, Papaya and Mango** to Step 5 of the Codex Procedure for adoption by the Commission, (paras. 34, 43 and 52, respectively).
- Agreed to the elaboration of **Proposed Draft Worldwide Codex Standards for Nopal, Prickly Pear, Carambola and Litchi** for circulation, comment and discussion at the Committee's next session, (para. 61).
- Agreed to adopt the revised **Priority List of Tropical Fresh Fruits and Vegetables**, (para. 62).
- Agreed to discontinue the consideration of **Methods of Analysis and Sampling** for tropical fresh fruits and vegetables, (para. 65).
- Agreed to circulate the **Proposed Draft Glossary of Scientific and Common Names** for comments at Step 3, with the understanding that a revised Glossary will be prepared and distributed for discussion at the Committee's next session, (para. 68).
- Agreed to circulate the **Proposed Draft Glossary of Terms and Definitions** for comments at Step 3, with the understanding that a revised Glossary of Terms will be prepared and distributed for discussion at the Committee's next session, (para. 72).
- Agreed to the elaboration of **Codes of Practice for the Packaging, Transport, Control and Inspection of Tropical Fresh Fruits and Vegetables** for circulation and comment, (para. 78).
- Agreed to seek information concerning national regulatory provisions relating to irradiation, post-harvest treatment agents and limits for pesticide residues and contaminants from other Codex Committees, (para. 81).

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OPENING OF THE SESSION (Agenda Item 1)

1. The Second Session of the Codex Committee on Tropical Fresh Fruits and Vegetables was held in Mexico City, Mexico from 5 to 9 March 1990 at the kind invitation of the Government of Mexico. The Session was attended by delegates from the following sixteen countries: Australia, Brazil, Côte d'Ivoire, Cuba, Ecuador, Finland, France, Guatemala, Haiti, Malaysia, Mexico, Panama, Philippines, Spain, Thailand and United States of America. An observer from the Union of Banana Exporting Countries (UPEB) also attended. The list of participants, including members of the Secretariat, is attached as Appendix I.
2. The Committee was chaired by Lic, Agustín Portal y Ariosa, Director General of Standards, Secretary of Commerce and Industrial Development. During the adoption of the report, the Committee was chaired by Dr. Emilio Montano Aubert, Department Head, General Direction of Standards.
3. Lic. Antonio Arguelles, Senior Officer of the Mexican Ministry of Commerce and Industrial Development, formally opened the session by pointing out that in the two years since its first session, the Committee had demonstrated an important co-ordinating role between producing and importing countries. He praised the work of the Committee in establishing an international consensus on standards, with a view to avoiding the negative consequences of technical barriers to international trade. Lic. Arguelles stressed the complexity and importance of the issues addressed by the Committee and highlighted its role as a world reference body for the elaboration of standards aimed at the development of worldwide agricultural trade.
4. The Chairman of the Codex Alimentarius Commission, Ing. Eduardo Méndez Rubello, gave a short outline of the principles and work of the Codex Alimentarius aimed at protecting the consumer and facilitating international food trade. The increasing participation and importance of developing countries was reflected in the decision of the Commission to nominate Mexico as the first developing country to host a Codex Committee. Ing. Méndez also noted that the active contribution of different countries in the work of the Commission was beginning to lead to agreements of mutual interest.
5. Mr. David Byron, Food Standards Officer and member of the Joint FAO/WHO Secretariat, addressed the Committee on behalf of the Joint FAO/WHO Food Standards Programme and the FAO Representative in Mexico. In summing up the period between the two sessions of the Committee, he drew attention to the growing interest and worldwide participation of Codex Member Governments and to the serious improvement in coordination with other international standardizing bodies. He focused the attention of participants on the key role Codex Committees are called on to play in the current activities of the General Agreement on Tariffs and Trade Uruguay Round. Mr. Byron noted that it had been decided that GATT would seek the expert advice and assistance of international organizations such as Codex to help prevent, and if necessary resolve agricultural dispute situations in sanitary and phytosanitary regulatory areas. He thanked the Government of Mexico for its hospitality and efforts in preparing for the meeting.
6. The Representative of WHO/PAHO, Dr. Ezequiel Paz, expressed the concern of his organization regarding food as a possible vehicle of risk factors for human health under conditions of increasing worldwide trade. He noted the need for concerted international efforts towards improved food quality control with the aim of producing economically accessible and safe food. The Representative stressed the role and the particular importance of the Committee's activities for developing countries.

ADOPTION OF THE PROVISIONAL AGENDA (Agenda Item 2)

7. The Committee agreed to adopt the Provisional Agenda (CX/TFFV 90/1) with the understanding that the Proposed Draft Worldwide Codex Standard for Mango would be discussed prior to the Proposed Draft Worldwide Codex Standards for Pineapple and Papaya.

MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE WORK OF THE COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3a)

Matters Arising from the Work of the Codex Alimentarius Commission, 18th Session, July 1989 (ALINORM 89/40)

8. The Committee had before it working paper CX/TFFV 90/2 when discussing this matter and noted that the Commission had made a number of decisions in regard to the deliberations of the CCTFFV, as follows:

- the proposed format for tropical fresh fruit and vegetable standards was referred back to the Committee for revisions (para. 389);
- the Procedures for the Elaboration of Worldwide Codex Standards were adopted as applicable to tropical fresh fruits and vegetables. A footnote concerning collaboration with the UNECE was included under the Committee's terms of reference in the Procedural Manual (para. 390);
- the Procedures for the Acceptance of Worldwide Codex Standards were adopted as applicable to tropical fresh fruit and vegetables, with the understanding that governments, when indicating acceptance, would specify which provisions are applicable at import or export (para. 391);
- the definition for tropical zone was accepted by the Commission with the understanding that the definition was changed to read "Tropical Fresh Fruits and Vegetables". The definition was included under the Committee's terms of reference in the Procedural Manual (paras. 395-398);
- the Commission agreed that the CCTFFV should continue the elaboration of Codex Standards for Papaya, Mango and Pineapple (paras. 399-404).

9. The Committee also noted that the Commission had adopted or reviewed several issues arising from other Codex Committees or International Organizations related to the work of the CCTFFV, as follows:

- The Commission adopted several recommendations arising from the 9th Session of the Codex Committee on General Principles concerning the acceptance of Codex standards by regional economic groupings, coordination of food standards work undertaken by other international organizations, guidelines for the acceptance of Codex standards and endorsement procedures for labelling provisions in Codex standards (paras. 185-189, 218 and 265-266);
- The Commission adopted a revised Procedural Manual section concerning "Relations between Commodity Committees and General Committees" as recommended by the 20th Session of the Codex Committee on Food Labelling (paras. 267-268);
- The Commission noted the comments of the United Nations Economic Commission for Europe, which included a resolution adopted at its 43rd Session, but only endorsed a portion of the Resolution concerning a close working relationship with the UNECE in the elaboration of standards (paras. 60-62, 201-208, 388 and 393);
- The Commission welcomed the proposals of the CCTFFV concerning collaboration with the Organization for Economic Cooperation and Development (para. 392).

Matters Arising from the Work of the Codex Coordinating Committee for Asia, 7th Session, February 1990 (ALINORM 91/15)

10. The Committee had before it Conference Room Document 1 (CX/TFFV 90/2), which highlighted discussions of the 7th Session of the Codex Coordinating Committee for Asia. The Committee noted that CCASIA had recommended the consideration of

parameters which accurately reflect existing produce conditions in the Asian region, including the additions of Asian varieties in the proposed draft Codex standards for mango, papaya and pineapple. The CCASIA also requested that these standards should be applied at the point of export (paras. 49-52).

MATTERS ARISING FROM THE UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UNECE) AND THE ORGANIZATION FOR ECONOMIC COOPERATION AND DEVELOPMENT (OECD) (Agenda Item 3b)

11. The Secretariat introduced working paper CX/TFFV 90/3, as provided by the UNECE and OECD Secretariats, which contained information from reports of the 45th Session of the UNECE Working Party on Standardization of Perishable Produce (November 1989) and the Summary Record of the 40th Plenary Meeting of the OECD Scheme for the Application of International Standards for Fruits and Vegetables (May 1989). The Committee also noted and discussed other minor matters arising from the 41st OECD meeting (December 1989) which were forwarded to the Secretariat during the Session.

12. The Committee noted that the UNECE Working Party was urged to collaborate closely with the CCTFFV in an effort to harmonize positions on standardization activities. The Working Party had commented on the three Draft Codex Standards for Mango, Pineapple and Papaya, and had strongly emphasized that the acceptance of the UNECE Standards Layout as concerned the commercial quality aspects of Codex Standards would serve as an excellent basis for future collaboration. The Working Party also adopted the final UNECE Standard for Mangoes.

13. The Delegation of France stated that as a member country of OECD and UNECE it was aware of the consequences of a duplicate standard for mango which could create confusion in international trade, and therefore, insisted that the Committee should adopt relevant quality requirements of the UNECE Mango Standard.

14. The Delegation of the United States of America commended the Secretariat for the effective collaboration with the UNECE and other organizations concerning the elaboration of Worldwide Codex Standards, and agreed that the quality aspects of the UNECE Standard Format were applicable to the Committee's work.

15. The Committee also noted the comments of the 40th and 41st meetings of the OECD Scheme for the Application of International Standards for Fruits and Vegetables, as provided by the OECD Secretariat. The 40th OECD Meeting noted the differences between the UNECE and Codex Standard Layouts, as well as differences in the proposed mango standards. The 41st OECD Meeting had also adopted the UNECE Mango Standard.

MATTERS ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 3c)

Union of Banana Exporting Countries (UPEB)

16. The Observer from the UPEB informed the Committee as to the history and membership of this intergovernmental organization, which included the governments of Colombia, Costa Rica, the Dominican Republic, Guatemala, Nicaragua, Panama and Venezuela. The Observer stressed the interest of the Organization in the work of the Committee. He emphasized the growth of world banana trade and the activities of the Union to improve banana quality. In the opinion of the Observer, the standardization of bananas should be given very low priority by the Committee.

17. The Delegation of France objected to this suggestion, as bananas were a very important product in world commerce. The delay of its standardization was felt to be unnecessary.

PROPOSED DRAFT GENERAL FORMAT OF CODEX STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES (Agenda Item 4)

18. In presenting the documents for this item (CX/TFFV 90/4 and Conference Room Document 6), the Secretariat summarized the elaboration of the proposed draft format. He recalled that the Commission had referred the Proposed Draft General Format

(Appendix III, ALINORM 89/35-Part I) back to the Committee to ensure that the Codex format was respected for those matters not dealing exclusively with commercial quality, while the UNECE format be respected for quality characteristics (see para. 8). The Committee proceeded to review the proposed draft format on a point by point basis.

19. The Delegation of France, supported by the Delegations of Brazil, Cuba, Malaysia and Mexico, proposed that the Produce Description Section should not contain references to specific varieties, as this could be overly restrictive. The Committee agreed that this Section should reference commercial varieties only; and should also include species, genus and family.

20. At the suggestion of the Delegation of Spain, the Delegations of Brazil, France and Malaysia supported combining the proposed sections concerning Scope/Field of Application and Description. The Committee agreed to a revised Definition of Produce Section, and also agreed that a statement concerning the exclusion of produce intended for industrial processing be included.

21. The Delegation of Spain proposed that the revised Definition of Produce section should contain a statement concerning the applicability of the standard at point of export. The Delegation of Guatemala supported this proposition.

22. The Secretariat explained that the Commission had previously ruled concerning the point of application for Codex Standards, and had decided that this issue was best addressed in the Codex acceptance procedures, as opposed to an import/export reference in the Standards themselves, (see para. 8). In addition, it was pointed out that the Codex acceptance procedures for tropical fresh fruit and vegetables applied to products whether imported or home-produced. The Secretariat concluded that the ultimate authority for the acceptance of a product rests with the importing country, although it is recognized that the exporter may also need to enforce certain aspects of a standard to ensure the arrival of products at their destination in suitable condition.

23. The Delegation of the United States of America supported the decision of the Commission. At the suggestion of the Delegation of Spain, the Committee agreed to include a footnote with the exact statement of the Commission concerning this issue in the proposed general format (para. 391, ALINORM 89/40).

24. In discussing the section on Minimal Requirements, the Committee agreed to the proposal of the Delegation of Spain, as supported by the Delegation of Cuba, to include the following statement:

"The development and condition of the product must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at the place of destination."

25. The Delegation of France proposed that there should be a clear separation between quality and safety provisions in the proposed format. There was strong support for this proposition from the Delegations of Spain and Thailand, and the Committee agreed with the suggestion of the Delegation of Spain to include general references as opposed to specific compound listings in the proposed sections concerning additives, post-harvest treatment agents and pesticide residues.

26. The Committee adopted the revised Proposed General Format for forwarding and adoption by the Commission, with the understanding that these revisions would also be applied to the draft standards currently under elaboration. The Proposed Format is attached to this report as Appendix II.

PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR PINEAPPLE (Agenda Item 5)

27. The Committee had before it working papers CX/TFFV 90/5, 90/5-Add.1 and 90/5-Add. 2 which contained comments on the proposed draft Codex standard for Pineapple (Appendix V, ALINORM 89/35-Part II) as submitted in response to CL 1988/49-TFFV. The Committee also had Conference Room Document 2, which was the revised draft pineapple standard based on the previously adopted format (see para. 26).

28. The Committee considered the written comments submitted by Australia, France, India, Indonesia, Madagascar, Malaysia, Thailand, the United States of America, and the UNECE. In discussing the draft standard point by point, the Committee agreed on the following revisions:

Section 2.1 - Minimum Requirements

29. The provisions concerning colour, odour and taste were removed as the requirement concerning freedom from smell or taste covered these characteristics. The maximum length of the peduncle was increased to 2 cm in those cases where a peduncle was present. Requirements concerning consistency and disease were removed as these parameters were adequately addressed by the addition of a revised section concerning health and freedom from disease and deterioration. The provisions concerning the corona were moved to the individual class sections.

Section 2.2 - Classification

30. The reference to sensory specifications was removed from three classes, and the term ripeness was changed to maturity. The length of the corona was specified for the three classes as a percentage of the size of the fruit, as dependent on whether the corona was trimmed or untrimmed. The Delegation of France objected to the trimming of corona leaves and therefore reserved its position as to the length of crown requirement.

Section 3 - Sizing

31. This section was completely revised and a new table of ranges and reference letters commonly used in international commerce was adopted.

Section 4.1 - Quality Tolerances

32. Percent tolerance differences based on export and import were combined to reflect one figure applicable to all stages of marketing.

Section 6 - Labelling

33. The requirement concerning indications of post harvest treatments was deleted. Sections concerning Nature of Produce and Commercial Description were revised.

34. The Committee agreed to advance the Proposed Draft Standard for Pineapple to Step 5 of the Codex Procedure for adoption by the Commission, with the understanding that general revisions made to this standard would also be applied to the proposed draft standards for papaya and mango. The Proposed Draft Standard is attached to this report as Appendix III.

PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR PAPAYA (Agenda Item 6)

35. The Committee had before it working papers CX/TFFV 90/6, 90/6-Add.1 and 90/6-Add. 2, which contained comments on the proposed draft papaya standard (Appendix VI of ALINORM 89/35-Part II), as submitted in response to CL 1988/49-TFFV. The Committee also had Conference Room Document 3, which was the revised proposed draft papaya standard based on the previously adopted format (see para. 26).

36. The Committee considered the written comments of Australia, Brazil, France, India, Indonesia, Madagascar, Malaysia, Thailand, the United States of America and UNECE. In discussing the draft standard point by point, the Committee agreed on the following revisions:

Section 2.1 - Minimum Requirements

37. The provisions concerning colour, odour and taste were deleted as the requirement concerning freedom from foreign smell or taste covered these characteristics. The following requirements were added: free from pronounced blemishes, damage caused by parasites or pests, damage caused by low storage temperatures and free from disease or deterioration.

Section 2.2 - Classification

38. The Delegation of Malaysia proposed the addition of a Class II into the standard to allow for trade in quality ranges for products produced in Asia and other regions of the world. The Delegation made this request as the currently proposed two qualities ranges seemed to be overly restrictive. By adding a third size category for papaya, it would more accurately reflect the true international scope and participation of Codex Member Governments in the Committee's standardization activities.

39. The Delegations of Brazil, Mexico and the United States of America supported the proposal of Thailand. The Committee agreed to include a new Class II in the papaya standard, as based on the previously elaborated Class I characteristics.

Section 3 - Provisions Concerning Sizing

40. The Committee adopted a slightly revised table for weight ranges and reference letters with the understanding that the minimum weight of the fruit would be 200 grammes.

Section 4.1 - Quality Tolerances

41. Percent tolerance differences based on export and import were combined to reflect one figure applicable to all stages of marketing.

Section 6 - Labelling

42. The requirement concerning indications of post-harvest treatments was deleted. Sections concerning Nature of Produce and Commercial Description were revised.

43. The Committee agreed to advance the Proposed Draft Standard for Papaya to Step 5 of the Codex Procedure for adoption by the Commission. The Proposed Draft Standard is attached to this report as Appendix IV.

PROPOSED DRAFT WORLDWIDE STANDARD FOR MANGO (Agenda Item 7)

44. The Committee had before it working papers CX/TFFV 90/7, 90/7-Add.1, and 90/7-Add.2. which contained comments on the proposed draft standard for mango (Appendix VII, ALINORM 89/35-Part II) as submitted in response to CL 1988/49-TFFV. The Committee also had Conference Room Document 5, which was the revised proposed draft mango standard based on the previously adopted format (see para. 26). As decided by the Committee, the relevant quality sections of the UNECE Mango Standard were also included in the revised Standard.

45. The Committee considered the written comments submitted by Australia, Brazil, France, Indonesia, Kenya, Madagascar, Malaysia, Poland, Thailand, United States of America and UNECE. In discussing the draft standard point by point, the Committee agreed on the following revisions:

Section 2.1 - Minimum Requirements

46. A requirement for peduncle was introduced with the understanding that it would be no longer than 1.0 cm when present. The reference to the presence of pests was removed because the Committee decided that this matter was more efficiently handled by national regulatory quarantine controls. Spain and France expressed their reservation on this matter.

Section 2.2 - Classification

47. The Committee agreed to retain the requirement concerning the measurement of healed bruises not exceeding specific centimeter readings, as this procedure was felt to be more easily applied than percentage requirements. The Delegation of Mexico reserved its position on this matter.

Section 3 - Provisions Concerning Sizing

48. The Committee agreed to retain the sizing parameters in this section with the understanding that further information concerning the relationship between mango weight and size may be provided by the Delegation of Australia in the future. The Delegation of Australia noted that recent research had suggested a poor relationship between mango weight and size due to variances in fruit density. It was noted that Australian packers also use fruit diameter measurements for sizing criteria.

Section 4.2 - Size Tolerances

49. The Committee agreed to revise this section to more accurately reflect tolerance ranges within individual size groups. The Committee agreed to the Secretariat's proposal for revision.

Section 6 - Marking or Labelling

50. The Committee decided to retain the section concerning Commercial Description of the product as proposed. Specifically, the product size shall be declared by reference letter or weight range. The Delegations of France and Spain reserved their position in this matter, as they stated that the use of optional reference letters or weight ranges was inappropriate.

51. The Committee also agreed to reverse section 6.5 (Irradiation) and 6.6 (Inspection Mark) to more accurately group similar requirements, with the understanding that this change would also be enacted in the general format and other standards.

52. The Committee agreed to advance the Proposed Draft Standard for Mango to Step 5 of the Codex Procedure for adoption by the Commission. The Proposed Draft Standard is attached to this report as Appendix V.

PROPOSALS FOR ADDITIONS TO THE PRIORITY LIST OF TROPICAL FRESH FRUITS AND VEGETABLES (Agenda Item 8)

53. The Committee had for its discussion working papers CX/TFFV 90/8 and 90/8-Add.1, which summarized comments received from the Governments of France, Thailand and the United States of America in response to CL 1988/27-TFFV. It was also noted that Appendix IV of ALINORM 89/35-Part I summarized commodities previously prioritized by the Committee.

54. The Committee agreed to include Pummelo (*Citrus grandis* osb.) and baby corn in the priority list as requested in writing by the Government of Thailand. However, it was decided that baby corn would be tentatively listed in square brackets in order to allow for the submission of supporting data such as scientific name, volume of export/import trade and other relevant information by the Thai authorities.

55. The Delegation of Mexico, as supported by the Delegation of Cuba, stressed the commercial importance of avocado for international trade, and suggested the need to include avocado on the priority list in order to develop a Codex standard based on the newly adopted format. The Delegation of Mexico also suggested the inclusion of prickly pear and nopal on the priority list.

56. The Committee agreed to the inclusion of prickly pear and nopal on the priority list, but noted that a UNECE standard currently existed for avocado (FFV-42). The Delegation of Spain, with support from the Delegation of the United States of America, indicated that the elaboration of a Codex standard for avocado would be contrary to the decision of the Commission to avoid duplication of efforts with the UNECE.

57. The Secretariat, while acknowledging the importance of avocado for Mexico, indicated the possibility of elaborating a Codex standard for avocado while utilizing quality aspects from the UNECE standard, as recently had been accomplished for Mango. However, in the interest of avoiding duplication of efforts, the Secretariat proposed that the elaboration of different quality parameters for such a standard should be avoided.

58. The Committee concluded that avocado could be tentatively priority listed in square brackets, with the understanding that the Mexican Government would provide a thorough point by point justification for the elaboration of a separate Codex standard, especially in relation to statistics on exports and difficulties encountered in trade. The Delegation of Cuba also stated that it would submit supporting documentation.

59. The Delegation of Australia, with support from the Delegations of France, Mexico and the United States of America, proposed that countries nominating products for standardization should also be responsible for development of the standard. The Delegation of Australia indicated that the nominating country would normally be interested in follow-up work and, as an exporter, would also have the necessary expertise. The Committee agreed that the nominating country would normally be responsible for the development of the proposed draft standard, but concluded this procedure should not be made exclusive, as other countries could also provide expertise and input.

60. The Committee agreed with suggestions of the Delegations of France and Malaysia to retain litchi and carambola, respectively, as high priority items on the list, with a view towards the development of proposed draft standards.

61. The Committee concluded that Mexico would be responsible for the development of proposed draft standards for prickly pear and nopal, while France and Malaysia would develop proposed draft standards for carambola and litchi, respectively. It was agreed that the standards would be circulated for government comment and discussion at the Committee's next session.

62. The revised priority list, as adopted by the Committee, is attached to this report as Appendix VIII. The Committee agreed that proposals for amendments to the priority list would be solicited on an ongoing basis.

CONSIDERATION OF METHODS OF ANALYSIS AND SAMPLING (Agenda Item 9)

63. The Committee had before it working papers CX/TFFV 90/9 and 90/9-Add. 1, which summarized written comments received in response to CL 1988/27-TFFV from the governments of France, Thailand and the United States of America.

64. The Secretariat noted that if the Committee decided to elaborate methods of analysis and sampling, serious consideration should be given to elaborating procedures applicable to tropical produce in general, as opposed to specific commodities.

65. The Committee, while noting that matters concerning analysis and sampling could be addressed more effectively by national regulatory authorities, decided to discontinue the consideration of this subject.

66. It was noted further that this decision would not preclude the establishment of parameters for additives, post-harvest treatment agents, contaminants or pesticides for individual commodity standards, based on cooperative efforts with the Codex Committees on Food Additives and Contaminants and Pesticide Residues, as appropriate.

PROPOSED DRAFT GLOSSARY OF SCIENTIFIC AND COMMON NAMES (Agenda Item 10)

67. The Committee had before it document CX/TFFV 90/10, as prepared by the Mexican Secretariat. The Committee noted that this document was being prepared with a view towards its publication for Codex use only.

68. At the suggestion of the Delegations of Cuba and Spain, the Committee agreed to circulate the Proposed Glossary for further comments at Step 3, with the understanding that a revised Glossary will be prepared and distributed by Mexico prior to the Committee's Third Session. The Committee also agreed that relevant documents published by the International Organization for Standardization should be consulted when elaborating the revised paper.

69. The subject Glossary is attached to this report as Appendix VI.

PROPOSED DRAFT GLOSSARY OF TERMS AND DEFINITIONS (Agenda Item 11)

70. The Committee had for its discussion document CX/TFFV 90/11 as elaborated by the Mexican Secretariat. The Delegation of Brazil also provided a list of terms and definitions to the Secretariat for the Committee's consideration.

71. The Committee noted that the proposed Glossary of Terms and Definitions was being elaborated for publication and use by Codex only, and was subject to future amendment or suggested additions by Codex member governments.

72. In view of the limited time allowed for the consideration of the proposed terms and definitions, the Committee agreed that they be circulated for comment at Step 3, with the understanding that a revised glossary would be prepared and distributed by Mexico prior to the Committee's Third Session.

73. The proposed glossary is attached to this report as Appendix VII.

PROPOSALS FOR THE ELABORATION OF CODES OF PRACTICE FOR THE PACKAGING, SHIPMENT, CONTROL AND INSPECTION OF TROPICAL FRESH FRUITS AND VEGETABLES (Agenda Item 12)

74. The Committee had before it document CX/TFFV 90/12, and noted that these proposals were developed by the Codex Secretariat at the request of the Committee's First Session.

75. The Secretariat suggested that the proposed Codes should be developed separately from individual Codex standards for tropical fresh fruits and vegetables in order to allow the general application of the Codes to all produce standardized by the Committee. The Secretariat also suggested that the proposed Codes should take into account the basic responsibilities of growers, packers, shippers and marketers in order to ensure that all necessary steps are taken concerning the quality and safety of produce. The Secretariat emphasized that grade, quality and safety standards for tropical products must be applicable at points of import, wholesale and retail sale and that work performed in different marketing stages must be directed towards assuring compliance with the standards throughout this process.

76. The Secretariat presented a summary of the individual proposals for Packaging (Part B), Shipment (Part C) and Control and Inspection (Part D). The Delegation of the United States of America, with support from the Delegations of France, Mexico and Spain, noted the importance of these Codes for international trade in tropical produce, and agreed that their elaboration should continue.

77. The Committee agreed with the offer of the Delegation of the United States to develop a Proposed Draft Code of Practice for Packaging and Transport, as well as the offer of the Delegation of Spain concerning the development of a Proposed Draft Code of Practice for Control and Inspection. It was also agreed that the Recommendations (Part E) contained in the working paper would be taken into consideration when developing such Codes.

78. The Committee concluded that the proposed Codes should be developed for circulation and comment prior to the next CCTFFV meeting.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 13)

79. The Delegation of Spain requested the Codex Secretariat's assistance in obtaining information on production and trade statistics for tropical fruits and vegetables, and proposed that FAO should attempt to collect such data on individual tropical products as opposed to product classes. The Delegation also welcomed the spirit of collaboration between the Committee and UNECE/OECD, which contributed to the avoidance of duplication of work between parties to the benefit of international trade.

80. In response to concerns expressed by the Delegation of Spain, the Chairman of the Codex Alimentarius Commission, Ing. Eduardo Méndez Rubello, recalled the continual efforts to improve the timely distribution of Codex session papers. While the Chairman noted difficulties related to mail, translation, printing, and other delays, he appealed for a prompt reply to Codex circular letters by Codex Member Governments. He also indicated that this issue would be brought up for discussion at the 37th Session of the Codex Alimentarius Executive Committee in July.

81. The Committee noted that the interest expressed by the Delegation of France in obtaining national regulatory provisions relating to irradiation, post-harvest treatment agents and limits for pesticide residues and contaminants. The Committee agreed to seek information from the appropriate Codex Committees and other national and international authorities on these regulatory matters.

82. The Committee agreed that the following items should be included in the agenda for the next meeting:

- Draft Worldwide Codex Standard for Pineapple (at Step 7);
- Draft Worldwide Codex Standard for Papaya (at Step 7);
- Draft Worldwide Codex Standard for Mango (at Step 7);
- Proposed Draft Worldwide Codex Standard for Nopal (at Step 4) (Mexico);
- Proposed Draft Worldwide Codex Standard for Prickly Pear (at Step 4) (Mexico);
- Proposed Draft Worldwide Codex Standard for Carambola (at Step 4) (Malaysia);
- Proposed Draft Worldwide Codex Standard for Litchi (at Step 4) (France);
- Proposed Draft Glossary of Scientific and Common Names for Tropical Fresh Fruits and Vegetables (at Step 4) (Mexico);

- Proposed Draft Glossary of Terms and Definitions (at Step 4) (Mexico);
- Proposed Draft Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables (at Step 4) (United States);
- Proposed Draft Code of Practice for the Control and Inspection of Tropical Fresh Fruits and Vegetables (at Step 4) (Spain);
- Proposals for Additions to the Priority List of Tropical Fresh Fruits and Vegetables.

DATE AND PLACE OF NEXT SESSION (Agenda Item 14)

83. The Committee agreed to the proposal of the Chairman to hold the next session of the CCTFFV in the second half of 1991, with a tentative date scheduled for the first week of November.

CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES
Summary Status of Work

Code/Standard	Step	For Action By:	Document Reference
General Format for Codex Standards for Tropical Fresh Fruits and Vegetables	--	19th CAC	ALINORM 91/35, Appendix II
Proposed Draft Codex Standard for Pineapple	5	19th CAC	ALINORM 91/35, Appendix III
Proposed Draft Codex Standard for Papaya	5	19th CAC	ALINORM 91/35, Appendix IV
Proposed Draft Codex Standard for Mango	5	19th CAC	ALINORM 91/35, Appendix V
Proposed Draft Glossary of Scientific and Common Names	3	Governments	ALINORM 91/35, Appendix VI
Proposed Draft Glossary of Terms and Definitions	3	Governments	ALINORM 91/35, Appendix VII
Proposed Draft Codex Standard for Nopal and Prickly Pear	1, 2 and 3	37th EXEC Mexico Governments	ALINORM 91/35, para. 61
Proposed Draft Codex Standard for Carambola	1, 2 and 3	37th EXEC Malaysia Governments	ALINORM 91/35, para. 61
Proposed Draft Codex Standard for Litchi	1, 2 and 3	37th EXEC France Governments	ALINORM 91/35, para. 61
Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables	1, 2 and 3	37th EXEC United States Governments	ALINORM 91/35, para. 77
Code of Practice for Control and Inspection of Tropical Fresh Fruits and Vegetables	1, 2 and 3	37th EXEC Spain Governments	ALINORM 91/35, para. 77
Priority List of Tropical Fresh Fruits and Vegetables	--	Governments	ALINORM 91/35, Appendix VIII
Procedures for the Elaboration and Acceptance of Codex Standards for Tropical Fresh Fruits and Vegetables	--	No action required	ALINORM 91/35, para. 8
Definition for Tropical Fresh Fruits and Vegetables	--	No action required	ALINORM 91/35, para. 8

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PROPOSED GENERAL FORMAT FOR CODEX STANDARDS
FOR TROPICAL FRESH FRUITS AND VEGETABLES

WORLDWIDE CODEX STANDARD FOR ...

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of ... grown from ... of the ... family to be supplied fresh to the consumer, after preparation and packaging. ... for industrial processing are excluded. ^{1/}

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the ... must be:

- intact (depending on the nature of produce, a deviation from this provision is allowed);
- healthy and free from disease or deterioration;
- clean and free of any visible foreign matter (with regard to traces of soil, a deviation from this provision is allowed depending on the nature of produce);
- free of abnormal external moisture;
- free of any foreign smell and/or taste;
- the produce must be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce.

(Additional provisions may be made for specific standards depending on the nature of the produce).

The development and condition of the ... must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at the place of destination.

2.2 Classification

... are classified in two or three classes as defined below:

2.2.1 "Extra" Class

... in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be: (other provisions depending on the nature of the produce).

^{1/} Governments, when indicating the acceptance of a Codex standard for tropical fresh fruits and vegetables, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

... in this class must be of good quality. They must be characteristic of the variety and/or commercial type. They must be: (other provisions depending on the nature of the produce).

The following slight defects, however, may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package: (Defects depending on the nature of produce).

2.2.3 Class II

This class includes ... which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above. They must be: (other provisions depending on the nature of the produce).

The following defects may be allowed provided that the ... retain their essential characteristics as regards the quality, the keeping quality and presentation: (Defects depending on the nature of produce).

3. PROVISIONS CONCERNING SIZING

Size is determined by (diameter, length, weight, circumference depending on the nature of produce). (Provisions on minimum sizes and size ranges depending on the nature of produce, the variety, the commercial type and possibly the individual classes).

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 "Extra" Class

Five percent by number or weight of ... not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class. (Possible tolerances for individual defects depending on the nature of produce).

4.1.2 Class I

Ten percent by number or weight of ... not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. (Possible tolerances for individual defects depending on the nature of produce).

4.1.3 Class II

Ten percent by number or weight of ... satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. (Possible tolerances for individual defects according to the nature of produce).

4.2 Size Tolerances

For all classes (for individual standards, however, different provisions according to the individual classes may be laid down): 10 percent by number or weight of ... not satisfying the requirements as regards sizing. (Provisions concerning admissible limits of deviations for sized or unsized produce).

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only ... of the same origin, variety, quality and size (if sized). (In addition, for individual standards, uniformity provisions concerning variety and/or commercial type may be laid down depending on the nature of produce). (Other possible provisions depending on the nature of produce).

The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

... shall be packed in each container in compliance with the Code of Practice for Packaging of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the

5.2.2 Other

6. MARKING OR LABELLING

The outside of each container shall have a label or legible characters grouped on the same side, stamped in indelible ink to provide the following information:

6.1 Nature of the Produce

If product is not visible to the consumer, the contents of each package (or lot for produce presented in bulk) should be labelled as to the name of the food and may be labelled as to the name of the variety.

6.2 Identification of Exporter and/or Packer

The name and address of the exporter or packer of the food shall be declared.

6.3 Country of Origin

The country of origin and the statement "Produce of ..." is required. The region of production may be specified.

6.4 Commercial Description

The designation of the product; including class, size (reference letter or weight range), number of units and net content in kilogrammes (optional).

6.5 Official Inspection Mark (optional)

6.6 Irradiation

The product shall be labelled in accordance with Section 5 of the Codex General Labelling Standard (CODEX STAN 1-1985), if the product has been irradiated.

7. ADDITIVES OR POST-HARVEST TREATMENT AGENTS

This Section shall contain a general reference to additives or post-harvest treatment agents endorsed specifically for this product by the Codex Committee on Food Additives and Contaminants or the Codex Committee on Pesticide Residues, as appropriate.

8. CONTAMINANTS

8.1 Pesticide Residues

This Section shall contain a general reference to maximum limits for pesticide residues endorsed specifically for this product by the Codex Committee on Pesticide Residues.

8.2 Other

PROPOSED DRAFT WORLDWIDE CODEX STANDARD
FOR PINEAPPLE
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pineapple grown from Ananas comosus Merr. of the Bromeliaceous family to be supplied fresh to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the pineapple must:

- be fresh, whole, clean and free of any visible foreign matter;
- be free of any foreign smell and/or taste;
- be free of abnormal external moisture;
- be healthy and free from disease or deterioration;
- when a peduncle is present, it shall be no longer than 2.0 cm;
- the produce must be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce.

The development and condition of the pineapple must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at the place of destination.

2.2 Classification

Pineapples are classified in the three classes defined below:

2.2.1 "Extra" Class

Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. In addition to meeting the maturity specifications, pineapple in this class must fall within the tolerances established for this class.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The corona shall be simple and straight with no sprouts, and shall be between 75 and 150 percent of the length of the fruit for pineapple with untrimmed tops.

2.2.2 Class I

Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type. In addition to meeting the maturity specifications, the pineapples in this class must meet the tolerances established for this class.

Pineapples in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the peel (i.e., scratches, scarring, scrapes, blemishes and sun spots). The total area affected shall not exceed four percent;

The corona shall be simple and straight with no sprouts, and shall be between 75 and 100 percent or up to 150 percent of the length of the fruit for pineapples with trimmed or untrimmed tops, respectively.

2.2.3 Class II

This class includes pineapple which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. In addition to meeting the maturity specifications, pineapple in this class must meet the tolerances established for this class.

The following defects may be allowed provided that the pineapple retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour, as long as the produce has the characteristics common to pineapple;
- defects in the peel (i.e., scratches, scars, scrapes, bruises, blemishes and sun spots);

The defects must not, in any case, affect the pulp of the fruit. The corona shall be simple or double and straight with no sprouts.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit with a minimum weight of 700 grammes, except for Victoria variety, which can have a minimum weight of 400 grammes, in accordance with the following table:

<u>Reference Letter</u>	<u>Weight in Grammes</u>
AA	> 1800
A	1600-1800
B	1200-1600
C	1000-1200
D	< 1000

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality (colour and defects) and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated. Tolerances are counted as a percentage of the lot, as a number, or in terms of mass, as outlined below.

4.1 Quality Tolerances

4.1.1 "Extra" Class

Five percent by number or weight of pineapple not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of pineapple not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of pineapple satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 Size Tolerances

For extra class, five percent; and for Class I or Class II, ten percent; by number or weight of pineapples not satisfying the requirements as regards sizing.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only pineapple of the same origin, variety, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Pineapples shall be packed in each container in compliance with the Code of Practice for Packaging of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the pineapple.

6. MARKING OR LABELLING

The outside of each container shall have a label or legible characters grouped on the same side, stamped in indelible ink to provide the following information:

6.1 Nature of the Produce

If product is not visible to the consumer, the contents of each package (or lot for produce presented in bulk) should be labelled as to the name of the food and may be labelled as to the name of the variety.

6.2 Identification of Exporter and/or Packer

The name and address of the exporter or packer of the food shall be declared.

6.3 Country of Origin

The country of origin and the statement "Produce of ..." is required. The region of production may be specified.

6.4 Commercial Description

The designation of the product; including class, size (reference letter or weight range), number of units and net content in kilogrammes (optional).

6.5 Official Inspection Mark (optional)

6.6 Irradiation

The product shall be labelled in accordance with Section 5 of the Codex General Labelling Standard (CODEX STAN 1-1985), if the product has been irradiated.

7. ADDITIVES OR POST-HARVEST TREATMENT AGENTS

This Section shall contain a general reference to additives or post-harvest treatment agents endorsed specifically for this product by the Codex Committee on Food Additives and Contaminants or the Codex Committee on Pesticide Residues, as appropriate.

8. CONTAMINANTS

8.1 Pesticide Residues

This Section shall contain a general reference to maximum limits for pesticide residues endorsed specifically for this product by the Codex Committee on Pesticide Residues.

8.2 Other

PROPOSED DRAFT WORLDWIDE CODEX STANDARD
FOR PAPAYA
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of papaya grown from Carica papaya L. of the Caracaceous family to be supplied fresh to the consumer, after preparation and packaging. Papayas for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the papaya must:

- be fresh, whole, clean and free of any visible foreign matter;
- be free of any foreign smell and/or taste;
- be free of abnormal external moisture;
- be healthy and free from disease or deterioration;
- be free from pronounced blemishes;
- have a firm consistency;
- when a peduncle is present, it shall be no longer than 1.0 cm;
- be free from damage caused by parasites or pests;
- be free from damage caused by low storage temperatures;
- the produce must be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce.

The development and condition of the papaya must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at the place of destination.

2.2 Classification

Papayas are classified in the three classes defined below:

2.2.1 "Extra" Class

Papayas in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. In addition to meeting the maturity specifications, papaya in this class must fall within the tolerances established for this class.

They must be free from defects, with the exception of very slight superficial irregularities in the skin, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Papayas in this class must be of good quality. They must be characteristic of the variety and/or commercial type. In addition to meeting the maturity specifications, the papayas in this class must meet the tolerances established for this class.

Papayas in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the skin (i.e., scratches, scarring, scrapes, blemishes, sun spots and latex burns). The total area affected shall not exceed three percent;

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

This class includes papaya which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. In addition to meeting the maturity specifications, papaya in this class must meet the tolerances established for this class.

The following defects may be allowed provided that the papaya retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour, as long as the produce has the characteristics common to papaya;
- defects in the skin (i.e., scratches, scarring, scrapes, blemishes, sun spots and latex burns);

The defects must not, in any case, affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit with a minimum weight of 200 grammes, in accordance with the following table:

<u>Reference Letter</u>	<u>Weight in Grammes</u>
AA	> 2300
A	1700-2300
B	1300-1700
C	700-1300
D	200-700

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality (colour and defects) shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated. Tolerances are counted as a percentage of the lot, as a number, or in terms of mass, as outlined below.

4.1 Quality Tolerances

4.1.1 "Extra" Class

Five percent by number or weight of papaya not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of papaya not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of papaya satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 Size Tolerances

For extra class, five percent; and for Class I or Class II, ten percent; by number or weight of papayas not satisfying the requirements as regards sizing.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only papaya of the same origin, variety, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Papayas shall be packed in each container in compliance with the Code of Practice for Packaging of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the papaya.

6. MARKING OR LABELLING

The outside of each container shall have a label or legible characters grouped on the same side, stamped in indelible ink to provide the following information:

6.1 Nature of the Produce

If product is not visible to the consumer, the contents of each package (or lot for produce presented in bulk) should be labelled as to the name of the food and may be labelled as to the name of the variety.

6.2 Identification of Exporter and/or Packer

The name and address of the exporter or packer of the food shall be declared.

6.3 Country of Origin

The country of origin and the statement "Produce of ..." is required. The region of production may be specified.

6.4 Commercial Description

The designation of the product; including class, size (reference letter or weight range), number of units and net content in kilogrammes (optional).

6.5 Official Inspection Mark (optional)

6.6 Irradiation

The product shall be labelled in accordance with Section 5 of the Codex General Labelling Standard (CODEX STAN 1-1985), if the product has been irradiated.

7. ADDITIVES OR POST-HARVEST TREATMENT AGENTS

This Section shall contain a general reference to additives or post-harvest treatment agents endorsed specifically for this product by the Codex Committee on Food Additives and Contaminants or the Codex Committee on Pesticide Residues, as appropriate.

8. CONTAMINANTS

8.1 Pesticide Residues

This Section shall contain a general reference to maximum limits for pesticide residues endorsed specifically for this product by the Codex Committee on Pesticide Residues.

8.2 Other

PROPOSED DRAFT WORLDWIDE CODEX STANDARD
FOR MANGOES
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of mangoes grown from Mangifera indica L. of the Anacardiaceous family to be supplied fresh to the consumer, after preparation and packaging. Mangoes for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the mangoes must be:

- intact;
- firm;
- fresh in appearance;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from any visible foreign matter;
- free from black necrotic stains or trails;
- free from marked bruising;
- practically free from damage caused by pests;
- free from damage caused by low temperature;
- free of abnormal external moisture;
- free of any foreign smell and/or taste;
- sufficiently developed and display satisfactory ripeness;
- when a peduncle is present, it shall be no longer than 1.0 cm.

The development and condition of the mangoes must be such as to enable them to ensure a continuation of the maturation process until they reach the appropriate degree of maturity corresponding to the varietal characteristics, to withstand transport and handling, and to arrive in satisfactory condition at the place of destination.

In relation to the evolution of maturing, the colour may vary according to variety.

2.2 Classification

Mangoes are classified in two classes defined below:

2.2.1 Class I

Mangoes in this class must be of good quality. They must be characteristic of the variety. However, the following slight defects may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects of shape;
- slight defects of the skin due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 3, 4, 5 cm² for size groups A, B, C respectively.

2.2.2 Class II

This class includes mangoes which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified above.

The following defects may be allowed provided that the mangoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects of shape;
- defects of skin due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 5, 6, 7 cm² for size groups A, B, C respectively.

In both classes, scattered suberized rusty lenticels, as well as yellowing of green varieties due to exposure to direct sunlight, not exceeding 40 percent of the surface and not showing any signs of necrosis are allowed.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit. Mangoes are sized according to the following size groups:

<u>Reference Letter</u>	<u>Weight in Grammes</u>
A	200-350
B	351-550
C	551-800

The maximum permissible difference between fruit in the same package belonging to one of the above mentioned size groups shall be 75, 100 and 125 g. respectively.

The minimum weight of mangoes must not be less than 200 grammes, with the understanding that the size tolerances in Section 4.2 be respected.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 Class I

Ten percent by number or weight of mangoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.2 Class II

Ten percent by number or weight of mangoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

4.2 Size Tolerances

For reference letter A, 10 percent by number or weight of mangoes less than 200 grammes with a minimum weight of 180 grammes. For reference letter B, 10 percent by number or weight of mangoes. For reference letter C, 10 percent by number or weight of mangoes greater than 800 grammes with a maximum weight of 925 grammes.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package must be uniform and contain only mangoes of the same origin, variety, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 Packaging

Mangoes shall be packed in each container in compliance with the Code of Practice for Packaging of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the mango.

6. MARKING OR LABELLING

The outside of each container shall have a label or legible characters grouped on the same side, stamped in indelible ink to provide the following information:

6.1 Nature of the Produce

If product is not visible to the consumer, the contents of each package (or lot for produce presented in bulk) should be labelled as to the name of the food and may be labelled as to the name of the variety.

6.2 Identification of Exporter and/or Packer

The name and address of the exporter or packer of the food shall be declared.

6.3 Country of Origin

The country of origin and the statement "Produce of ..." is required. The region of production may be specified.

PROPOSED DRAFT GLOSSARY OF SCIENTIFIC AND COMMON NAMES OF
TROPICAL FRESH FRUITS AND VEGETABLES

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
<p>ACEROLA Acerola(Puerto Rico) Cereza de Barbados, Cereza de Jamaica, Cereza Nancenens Nance Escobillo Huacacote Palo de Lumbre, Capulín</p>	<p>Acerola</p>	<p>Cerisedes Anti- lles, Cerise Ca- rrée, Lucée</p>	<p><u>Malpighia glabra L.</u> sin. <u>Malpighia punici- folia L.</u></p>
<p>ACHIOTE Achote Bija Bixa</p>			<p><u>Bixa orellana</u></p>
<p>AGUACATE Ahuacate Ahuacate Pera Palta (Perú) Sial Narimú Sikia, Devora (Nica- ragua, Costa Rica)</p>	<p>Avocado Avocado-Pear</p>	<p>Avocat Avocatier Poired'avocat</p>	<p><u>Persea americana Mill.</u> sin. <u>P. gratissima Pax.</u></p>
<p>AJO Ajus</p>	<p>Garlic</p>	<p>Ail</p>	<p><u>Allium sativum L.</u></p>
<p>ANONA BLANCA Anón Anona Anona Blanca Chirimoya</p>	<p>Custard-Apple Sugar-Apple Sweet-Sop Anona</p>	<p>Anone écailleute Ata, Atte,Attier Pomme cannelle</p>	<p><u>Annona squamosa L.</u> sin. <u>A. asiatica Vahl</u> <u>A. cinerea Dunal</u> <u>A. forskahlii DC</u></p>

6.4 Commercial Description

The designation of the product; including class, size (reference letter or weight range), number of units and net content in kilogrammes (optional).

6.5 Official Inspection Mark (optional)

6.6 Irradiation

The product shall be labelled in accordance with Section 5 of the Codex General Labelling Standard (CODEX STAN 1-1985), if the product has been irradiated.

7. ADDITIVES OR POST-HARVEST TREATMENT AGENTS

This Section shall contain a general reference to additives or post-harvest treatment agents endorsed specifically for this product by the Codex Committee on Food Additives and Contaminants or the Codex Committee on Pesticide Residues, as appropriate.

8. CONTAMINANTS

8.1 Pesticide Residues

This Section shall contain a general reference to maximum limits for pesticide residues endorsed specifically for this product by the Codex Committee on Pesticide Residues.

8.2 Other

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
ANONA COLORADA Corazón, (Colombia) Mamón (Cuba) Anona Anona Colorada	Bullock's-heart Custard-Apple sweet-sop True Custard-Apple	Anone-caan Cachiman Coeurde boeuf Corossol coeurde boeuf	<u>Annona reticulata</u> L. sin. <u>A. asiatica</u> Lour. <u>A. longifolia</u> Moc.
Anona Morada Ilama	Ramphal		
APIO	Celery	Céleri á Cotes	<u>Apium grveolens</u> L. Var. dulce
ARBOL DE LANZA Arbol de Lanza	Ayer Ayer, Duka, Langsat, Lansa, Lanseh Lansone, Lanzon	Lansium	<u>Lansium domesticum</u> Corr
ARBOL DEL PAN Fruto del Pan Pan de Pobre Palo de Pan Castaña	Breadfruit Breadnut	Arbre a pain	<u>Artocarpus atilis</u> F. sin. <u>A. communis</u> Forst <u>A. incisa</u> L. <u>Sitodium atile</u> Park.
ARRAYAN	Arrayan		<u>Psidium sartorianum</u> (Berg.) Niid.
BATJANG Gray Mango	Batjang, Batchang Gray mango Horse Mango Ambatjang		<u>Mangifera foetida</u> Lour.
BERENJENA Flor de Huevo Nana	Eggplant Aubergine	Aubergine	<u>Solanum melongena</u> L. var. <u>melongean</u> Ness.
BETABEL Remolacha	Beet Beetroot	Betterave Potagère	<u>Beta vulgaris</u> L. var. <u>rapacea</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
BIGNAY	Bignay Bras-bras hitam Chinese Laurel Salamander-tree	Antidesme	<u>Antidesma bunius</u> Spreng
BILIMBI	Bilimbi		<u>Averrhoa bilimbi</u> L.
BROCOLI	Broccoli Sprouting broccoli	Chou brocoli branchu	<u>Brassica oleracea</u>
CABEZA DE NEGRO Guanábana Torete (Panamá) Guanábana (Tobago) Soncoya (Costa Rica) Sincuya, Sencuya (El Salvador, Guatemala) Matacuy (Guatemala) Manirote (Venezuela) Cabeza de Negro (Mé- xico), Anona Morada, Cabeza de Ilama, Ilama.	Soncoya		<u>Annona purpurea</u> Moc & Sessé
CACAO Cacao Pisoya, Bisoya Cacaotero	Cocoa, Cacao Chocolate	Cacao, Cacaoyer Cacaotier	<u>Theobroma cacao</u>
CACAHUATE Cacahué Cacahuete Maní	Peanut	Arachide	<u>Arachis hypogaea</u> L.
CAFE	Coffee	Café	<u>Coffea arabica</u> L.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
CAIMITO	Cainito Star-Apple		<u>Chrysophium cainito L.</u>
CALABACITA Bachiqui Chicayote Calabaza India	Vegetable marrow Courgette	Courgette	<u>Cucurbita pepo L.</u>
CALABAZA Calabaza de Castilla Calabaza Tamala			<u>Cucurbita maxima</u>
CALAMONDIN	Calamondin orange		<u>Citrus mitis</u>
CAMOTE Papa Dulce Batatas	Sweet potato		<u>Ipomoea batatas</u>
CANELA	Cinnamon	Cannelle	<u>Cinnamomum zeylanicum</u>
CARAMBOLA Carambola	Averrhoa, Blimbing batu, Carambola, Coromandel- gooseberry, Karamanga, karmal, Kumrak	Carambole, Pomier de Goa	<u>Averrhoa carambola L.</u>
CEBOLLA Cebolla Morada Cueut	Onion	Oignon	<u>Allium cepa</u>
CEREZA DE CAYENA Pitanga Cereza de Cayena	Florida cherry, Pitanga, Surinam cherry, Cayenne cherry	Cerise de cayenne, Cerise carrée, Cerise du pays	<u>Eugenia uniflora L.</u> sin. <u>E. michelli Lam.</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
CIDRA Cidra CIDra-Limón Cidrero	Citron	Cédrat, Cedratie	<u>Citrus medica</u> L. sin. <u>C. tuberosa</u> Mill. <u>C. odorata</u> Roussel <u>C. cedra</u> Link <u>C. cedratus</u> Raf. <u>C. crassa</u> Hassk. <u>C. fragrans</u> Salisb.
CIDRA DACTILA	Fingered citron		<u>Citrus medica</u> var. <u>sarcodactylis</u>
CILANTRO Cilandro Coriandro Culantro	Coriander	Coriandra	<u>Coriandrum sativum</u> L.
CIRUELA Ciruelo	plum, Prune	Prune Quetsche	<u>Prunus domestica</u> L.
CIRUELA DEL PAIS Ciruelo Hobo (Colombia) Ciruela Roja, Ciruela de Hueso Jocote (Guatemala) Ciruela Colorada Ciruela Campechena Poon, Hondura, Tux- pana, Ciruelo-Cima- rrón	Red mombin Spanish-plum Jamaica-plum		<u>Spondias purpurea</u> L. sin. <u>S. mombin</u> Auth.
CIRUELA DULCE Ciruela Dulce (Cuba)	Ambarella, Hevi, Ivi Kadongdong, Otaheite-Apple Tahitian quince Vi, Wi.	Evi, Pomme cythera, Prunier d'Amérique	<u>Spondias cythera</u> Sonn sin. <u>S. dulcis</u> Forst

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
<p>CIRUELA DULCE Mombin Amarillo Mompe Mopé, Ciruela de Cerdo, Jobo (Costa Rica), Taparabá, Cajá (Brasil) Ciruela Amarilla Jobo Espinoso Momo Ciruelo Mango Ciruelo Obo</p>	<p>Yellow mombin</p>		<p><u>Spondias mombin</u> L. sin. <u>S. lutea</u> L.</p>
<p>CIRUELA JAPONESA</p>	<p>Japanese plum</p>	<p>Prune japonaise</p>	<p><u>Prunus salicina</u> L.</p>
<p>CLAVO Clavo de Especia Clavo, Giroflé Jiroflé</p>	<p>Cloves Clove tree</p>	<p>Clou de girofle Girofler</p>	<p><u>Syzygium aromaticum</u> M. sin. <u>Caryophyllus aromaticus</u> L., <u>Eugenia aromatica</u> Bail. <u>E. caryophyllata</u> Thunb <u>Jambosa caryophyllus</u> N.</p>
<p>COCO Coco, Cocotero Palama de Coco</p>	<p>Coconut Coconut palm coconut tree</p>	<p>Cocotier, Cocotier commun Cocotier nucifere</p>	<p><u>Cocos nucifera</u></p>
<p>COL Colinabo Col Berzocolinabo</p>	<p>Cabbage</p>	<p>Chou pommé</p>	<p><u>Brassica oleracea</u> L.</p>
<p>COL DE BRUSELAS</p>	<p>Brussels sprouts</p>	<p>Chou de Bruxelles</p>	<p><u>Brassica oleracea</u> L. var. <u>gemmifera</u></p>
<p>COL DE CHINA Petsai</p>			<p><u>Brassica pekinensis</u> R.</p>
<p>COL DE REPOLLO</p>			<p><u>Brassica oleracea</u></p>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
COLIFLOR	Cauliflower	Chau-fleur	<u>Brassica oleracea</u> var. botrytis subvar. cauliflora
COLINABO			<u>Brassica caulorapa</u>
COL RIZADA			<u>Brassica oleracea</u> var. Sebanda Lizg.
COLIRRABANO			<u>Brassica caulorapa</u> P. var. gongylodes L.
CHAMPEDAK	Champedak Lemasa		<u>Artocarpus champeden</u> Spreng.
CHAYOTE Pupa	Chayote		<u>Sechium edule</u>
CHICOZAPOTE Chico, Chichozapote (América Central), Nispero (Colombia, Ecuador), Zapotillo Zapote-chico	Sapodilla, Chicle Chico, chiku, Naseberry, Neesberry, Sapota	Nefle d'Amérique Sapotille, Sapotallier	<u>Achras zapota</u> sin. <u>Achras sapota</u> L. <u>Sapota achras</u> Mill. <u>Sapota zapotilla</u> C. <u>Manilkara zapotilla</u>
CHICHARD Alverja Alverjón	Garden pea Pea	Pois Potager	<u>Pisum sativum</u> L.
CHILACAYOTE Cidra - cayote	Chilacayote		<u>Cucurbita ficifolia</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
CHILE Pimienta de Cayena, Pimienta de Tabasco	Pepper (Hot) Chilli	Piment Paprika	<u>Capsicum frutescens</u>
CHIRIMOYA Chirimorriñón (Vene- zuela), Cherimoya, Chirimoya (Colombia Ecuador, Puerto Rico) Chirimoyo	Cherimoya	Cherimolier Anone	<u>Annona cherimola</u> Mill. sin. <u>Annona tripetala</u> Aiton
CHIRIVIA			<u>Pastinaca sativa</u> L.
DATIL Dátil	Date, Date palm	Datier	<u>Phoenix dactylifera</u> L.
DUHAT Duhat	Black plum Dubat, Jambolan Jambolan-plum Jambool, Jambu Javaplum, Panaplum	Jambo longue Jamelongue Jamelonier Tete négresse	<u>Syzygium cuminii</u> Skeels sin. <u>Eugenia cuminii</u> D. <u>E. jambolana</u> Lam <u>S. jambolanum</u> DC. <u>Myrtus cuminii</u> L.
DURAZNO Melocotón Prisco	Peach	Pêche	<u>Prunus persica</u> L.
DURIAN Durian Durio	Civet-car tree Durian Durion	Durione Dourian Durian Durion	<u>Durio zibethinus</u> Murr
EJOTE	Common bean Kidney bean	Haricot	<u>Phaseolus vulgaris</u> L.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
ESCAROLA	Endive		<u>Cichorium endivia</u>
ESPARRAGO	Asparagus	Asperge	<u>Asparagus officinalis</u> var. <u>altilis</u>
ESPINACA	Spinach		<u>Spinacia oleracia</u> L.
FRESA	Strawberry Musky strawberry	Fraise Fraise capron	<u>Fragaria ananassa</u> D. <u>Fragaria moschata</u> D.
FRIJOL SOYA Soya, Sojo, Planta graminea	Soybean, Soya, Soy	soja	<u>Glycine max</u> L. sin. <u>Dolichos soja</u> L. <u>Phaseolus Maxl</u> , <u>Glycine</u> <u>hispida Maxim</u> ; <u>G. ussu</u> <u>riensis</u> Regel y Maack, <u>G. soja</u> Sub y Succ; <u>Soja max</u> Piper; <u>S.</u> <u>hispida</u> Moench.
FRUTA DE LA PASION Granadilla Morada Ciebey, Granadilla, Parcha (Venezuela)	Granadilla Fruit Passion Fruit Purple-fruited-gra nadilla, Sweet cup Simitoo	Grenadella, Grenadille, Grenadellina Marietambour, Pommeliane	<u>Passiflora edulis</u> Sims.
FRUTO DE PITOMBO			<u>Eugenia lushanthiana</u>
GANDARIA	Gandaria Kadongan Kundagan		<u>Bouea macrophylla</u> Griff
GRANADA Granada	Delima Pomegranate	Grenade Grenadier	<u>Punica granatum</u> L.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
GRANADA CHINA Granadita de China Granadita Pelul			<u>Passiflora ligularis</u> Juss.
GRANADILLA AMARILLA Granadilla Amarilla	Jamaica Honey- suckle, water- lemon, Yellow granadilla	Pomme-liane	<u>Passiflora laurofolia</u> L. sin. <u>P. tinifolio</u> Juss.
GRANADILLA GIGANTE Granadilla, Granadilla Real (Costa Rica) Pasionaria (Cuba) Parcha Granadina (Venezuela)	Common granadilla, Giant granadilla Granadilla, Granadilla vine, Square-stalked Passion flower	Barbadine	<u>Passiflora</u> <u>quadrangularis</u>
GRUMICHAMA Grumichama	Grumichama		<u>Eugenia dombeyi</u> Skeels. sin. <u>E. brasiliensis</u> L.
GUANABANA Guanábana Zapote Agrio Guanaba Cabeza de negro	Durian blanda Guanobano Guanabana Soursop	Cachiman-épineux Corossel Coroselier, épineux, Sapadille	<u>Annona muricata</u> L.
GUAYABA Guayaba	Guava	Coyave, Goyavier	<u>Psidium quajava</u> L.
HABA Haba	Broad bean		<u>Vicia faba</u> L.
HABA DE LIMA Haba de Lima	Lima bean		<u>Phaseolus lunatus</u> L.
HIGO Higuera, Higo	Fig, Common fig,	Figue	<u>Ficus carica</u> L.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
ILAMA Ilama, Paupauce (México), Anona blanca (Guatemala, El Salvador)	Ilama		<u>Annona diversifolia</u> S.
JABOTICABA Jaboticaba	Jaboticaba		<u>Myrciaria cauliflora</u> DC sin. <u>Eugenia cauliflora</u>
JAQUERO Jaca (Puerto Rico) Pana Pepita, Pana Forestero, Panepen Jaquero (México)	Jack-fruit Jaca-tree Jack, jak-fruit Nangka	Jack, Jacque Jacquier Pain de singe Arbre a pain	<u>Artocarpus heterophyllus</u> sin. <u>A. integra</u> Merr. <u>A. integrifolia</u> Forst. <u>A. integrifolius</u> A.
JICAMA Jicama de Agua Chata de Agua Meche Chikam			<u>Pachyrrhizus erosus</u> L.
KAKI Caquí, Kaki Persimón Japonés	Chinese date plum Chinese fig, Chinese plum, Date plum, Japanese persimmon Kaki, Keg fruit of Japan, Persimmon	Abricot du Japon Coing de Chine Figue caque, figue casque, Kaki, Raquemine Plaqueminier du Japon.	<u>Diospyrus kaki</u> L. sin. <u>D. Chinensis</u> B. <u>D. schitze</u> Bunge <u>D. roxburghii</u> Carr.
KETEMBILLA Ketembilla	Ceylon-gooseberry Kitebilla Ketembilla		<u>Dowyalis hebecarpa</u> W. sin. <u>Roumea hebecarpa</u> <u>Aberia gardneri</u> C.
KOPO			<u>Syzygium densiflorum</u> M.
KUWINI Kaweni	Bumbum, Huani,		<u>Mangifera odorata</u> Griff

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
LECHUGA Lechuga Romanita	Cabbage lettuce Head Lettuce	Laitue pommée	<u>Lactuca sativa</u> L. var. <u>capitata</u>
LECHUGA DE HOJA	Cos lettuce Cutting lettuce Leaf lettuce	Laitue á couper	<u>Lactuca sativa</u> L. var. <u>crispa</u> sin. <u>Lactuca sativa</u> L.
LIMA Lima, Limón Dulce (Cuba, Norte de Sudamérica), Limón Mexicano	Lime	Lime acide, Limettier, Lime	<u>Citrus aurantifolia</u> Swing.
LIMON Limón	Lemon	Citron, Citronnier limon	<u>Citrus limon</u> Burm. sin. <u>C. medica</u> var. <u>limon</u> <u>Limon vulgaris</u> <u>Citrus limonum</u> R. <u>C. medica</u> var. <u>limonum</u>
LIMON PERSA Limón Persa, Limón Tahiti	Lime	Lime	<u>Citrus latifolia</u> var. <u>persa</u>
LITCHI Litchi, Mamoncillo chino	Litchi Lychee	Cerisier de la Chine, Litchi	<u>Litchi chinensis</u> Sonn sin. <u>Scytalia chinensis</u> <u>Dimocarpus litchi</u> L. <u>Nephelium litchi</u> C.
LONGAN Longan (China) Mamoncillo de China	Dragon's eye Longan, Lungan	Deil de Dragon Longan	<u>Euphyoia longan</u> S. sin. <u>Dimocarpus longan</u> L. <u>E. longana</u> Lam. <u>Nephelium longana</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
LOUVI MALAYO Lovi-Lovi Louvi Malayo	Batoko-plum Louvi, Lovi-Lovi Governor-plum	Prunier de la Martinique	<u>Flacourtia inermis</u> R.
MANZANA MALAYA Ohia, Manzana de Malaya, Pomarrosa Malacca, Pomagas	Jambos, Jambou bol Large-fruited, Rose-apple, Apple Rose apple tersana Kavika-tree, - Otaheiteapple	Jamalac, Poirier de cire, poirier de Malaque, Pomme de Tahiti Jambose de Malaque	<u>Syzygium malaccensis</u> M. sin. <u>Eugenia</u> <u>malaccensis</u>
MAMEY Mamey Dominicano Mamey, Zapote de Niño	Apricot of San Domingo, Mame Mamme-Apple, Mamey	Abricot de Saint Domingue	<u>Mammea americana</u> L.
MARANON Merei (Venezuela), Marañón (Costa Rica, Cuba) Cajui (Puerto Rico), Nuez de Caju	Cashew, Cashew nut	Cachou, Acajou, Acajou á pommes, Noix d'acajou	<u>Anacardium occidentale</u>
MAURITIUS PAPEDA	Kubuyao, Liman puru, Porcupine orange	Citron combara	<u>Citrus histrix</u> DC sin. <u>Citrus hystrix</u> , <u>C. papeda</u> , <u>Papeda</u> <u>rumphii</u>
MELON Melón de Castilla	Melon	melon	<u>Cucumis melo</u> L.
MACADAMIA	Macadamia nut		<u>Macadamia ternifolia</u>
MACOPA Macopa	Jambosa, Jumrool, Macopa, Makopa, Semarang rose- apple, Wax jambo		<u>Syzygium javanicum</u> Merr sin. <u>Eugenia javanica</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
MANDARINA Mandarina	Mandaring orange, Mandarin, Tangerine	Mandarine Mandarinquier	<u>Citrus reticulata</u> B. sin. <u>C. nobillis</u> A. <u>C. deliciosa</u> Ten.
MANGO Manga, Mango (México y Cuba), Mancho (Venezuela) Manga (Costa Rica), Mango Criollo, Mango de Manila	Mango	Arbre de mango, Mango, Mangier, Mangue, Manguier	<u>Mangifera indica</u> L.
MANGOSTAN Mangostán	Mangosteen, Mangis, Mangostan	Mangoustan, Mangoustanier, Mangouste, Mangoustier	<u>Garcinia mangostana</u> L.
MANZANA Manzana	Apple	Pomme commune	<u>Malus domestica</u> sin. <u>Malus sylvestris</u>
NABO	Swede, Rutabaga	Chou navet, Rutabaga	<u>Brassica napus</u> L. var. <u>napobrassica</u>
NANCHE Nance	Nanche, Golden spoon		<u>Byrsonima crassifolia</u>
NARANJA AGRIA Naranja Agria	Sour orange, Seville orange, Bigarade, Bitter orange	Bigaradier, Bergamotte	<u>Citrus auranticum</u> L.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
NARANJA DULCE Naranja	Sweet orange, Orange	Orange, Oranger, Oranger doux- agrume	<u>Citrus sinensis</u> Osbeck sin. <u>C. Aurantium</u> var. <u>sinensis</u> <u>Aurantium sinensis</u> <u>C. Aurantium</u> var. <u>vulgare</u>
NARANJILLA Naranjilla (Ecuador) Lulo (Colombia), Naranjilla de Quito (Perú)	Naranjilla	Morelle de Quito	<u>Solanum quitoense</u> Lam.
NISPERO DEL JAPON Nispero del Japon Nispola de Japon	Japanese medlar Japanese plum, Loquat	Bibace, Bibace du Japon, neflier du Japon	<u>Eriobotrya japonica</u> L. sin. <u>Mespilus japonica</u> <u>Photinia japonica</u> Gray
NOPAL	Prickly pear	Figue de barbarie	<u>Opuntia ficus indica</u>
NUEZ DE CASTILLA			<u>Juglans regia</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
NUEZ MOSCADA Nuez Moscada, Miristica	Nutmeg, Nutmeg tree	Muscade, Muscadier	<u>Myristica fragrans</u> H.
NUEZ PECANERA			<u>Carya illinoensis</u> Kock.
NAME			
OKRA Quimbombó, Angú	Okra, Gumbo	Gombo, Gombaud, Okra, Ketmie comestible	<u>Hibiscus esculentus</u>
PAPA	Potato	Pomme de Terre	<u>Solanum tuberosum</u> L.
PAPAYA Fruto bomba (Cuba) Lechosa (Puerto Rico) Melón, Papaya, Zapote (México)	Papaya, Papaw	Figuier des iles Papaye, Papayer	<u>Carica papaya</u> L. sin. <u>Papaya carica</u> G.
PEJIBAYE Cachipay, Pejiballe Pijibay, Pixbae, Pixbay, Casipaes, Chontaduro (Colombia) Chenga, Meleocotón, Tenga (Venezuela), Pejibaye (Panamá, Costa Rica), Macanilla	Pejibaye, Peach palm	Parépon	<u>Guilielma utilis</u> O. sin. <u>Bactris casipaes</u> <u>Guilielma chontaduro</u> T.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
PEPINO	Cucumber	Concombre, Cornichon	<u>Cucumis sativus</u> L.
PIMIENTA NEGRA Pimienta, fruto del Pimentero	Pepper, Black Pepper	Poivre	<u>Piper nigrum</u> L.
PIMIENTO Paprika	Sweet pepper Pimiento	Piment Paprika ou poivron	<u>Capsicum annum</u> L.
PINA Piña	Pineapple, Ananas "pine"	Ananas, Pain de Sucre	<u>Ananas comosus</u> Merr. sin. <u>Bromelia comosa</u> L. <u>Ananas sativus</u> S.
PITAYA			<u>Echinocereous</u> <u>polyacanthus</u>
PLATANO Banano Guineo (Panamá) Mínimo (Honduras)	Banana Dwarf banana,	Banane Bananier	<u>Musa paradisiaca</u> var. <u>sapientum</u> Kuntze <u>Musa sapientum</u> var. <u>paradisiaca</u> Baker <u>Musa</u> spp.
PLATANO MACHO	Plantain (cooking banana)		<u>Musa paradisiaca</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
POMARROSA	"Rose-apple"		<u>Syzygium jambos</u> Alston
POMARROSA DE AGUA	Jambu ayer, Tambis Watery rose-apple	Jambo ayer	<u>Syzygium aqueum</u> Merr. sin. <u>Eugenia aquea</u> B.
POMELO Pomelo, Toronja	Pummelo Grapefruit	Pampelmousse	<u>Citrus grandis</u> , Osb. <u>Citrus paradisi</u> Macf sin. <u>C. decumana</u> var. <u>racemosa</u> <u>C. decumana</u> var. <u>patoniana</u> <u>C. maxima</u> var. <u>uvacarpa</u> M.
PUERRO	Leek	Poirean	<u>Allium porrum</u> L.
PULASAN	Bulala, Pulasan	Kapulasan	<u>Nephelium mutabile</u> B.
RABANO Y RABANITO Rábano	Small radish	Petit radis, Radis rose	<u>Raphanus sativus</u> L. var. <u>sativus</u>
RAMONTCHI, CIRUELA GOBERNADORA Ramontchi, Ciruela gobernadora	Governor plum Governor's plum Ramonti Batoko plum	Flacourtie á feuilles ovales Grosse prune café, Prune de Madagascar	<u>Flacourtia indica</u> Merr. sin. <u>Gmelina indica</u> B. <u>Flacourtia ramontchi</u>

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
RAMUSTAN Ramustán Rambután	Ramboostan, Rambosteen, Ramboutan, Rambutan	Letchi chevelu, Litchi chevelu Ramboitan, Ramboutan	<u>Nephelium lappaceum</u> L.
RUKAM, CIRUELA DE MADAGASCAR Rukam Ciruela de madagascar	Rukam	Prunier café Prunier de Chine Prunier malgache	<u>Flacourtia rukam</u> Z.
SALAK	Buah salak, Salak		<u>Zalacca edulis</u> R.
SANDIA Melón de agua	Watermelon	Pastéque Melon d' eau	<u>Citrillus lanatus</u> M. sin. <u>Citrillus vulgaris</u>
TAMARINDO	Tamarind	Tamarin	<u>Tamarindus indica</u>
TOMATE Tomate Jitomate	Tomato	Tomate	<u>Lycopersicon</u> <u>lycopersicum</u> K. sin. <u>Lycopersicon</u> <u>esculentum</u> Miller
TOMATE DE ARBOL Tomate de Arbol	Tree tomato	Toamte d'arbre	<u>Cyphomandra betacea</u> S. sin. <u>Solanum betaceum</u> <u>S. fragrans</u> Hook
TORONJA Toronjo-toronja	Grapefruit Pummelo Shaddock	Pampelmousse Pampelmoussier Pomme d'Adam	<u>Citrus paradisi</u> <u>Citrus grandis</u> Osbeck sin. <u>C. maxima</u> Merr.

SPANISH NAME	ENGLISH NAME	FRENCH NAME	SCIENTIFIC NAME
TUNA	Prickly pear Cactus pear	Figue de barbarie	<u>Opuntia ficus indica</u> L.
UMKOKOLO Ukokolo	Kei-apple		<u>Dovyalis caffra</u>
UVA	Grape	Raisin de Table	<u>Vitis vinifera</u> L.
VAINILLA Vainilla	Vanilla Mexican Vanilla	Vanille Vanillier	<u>Vanilla fragrans</u> Ames sin. <u>Vanilla planifolia</u> <u>Myrobroma fragrans</u> S.
WAMPEE	Wampee	Vampi	<u>Clausena lansium</u> S. sin. <u>Cookia punctata</u> S. <u>Quirania lansium</u> L. <u>Cookia wampi</u> B.
YUCA Mandioca	Cassava, Yuca, Manioc		<u>Manihot utilissima</u>
ZAPOTE BLANCO Zapote Blanco Matasano	White-sapote, Matasano	Sapote blanck	<u>Casimiroa edulis</u> L.

PROPOSED DRAFT GLOSSARY OF TERMS AND DEFINITIONS

- Fruit:** Product of the development of the ovary after fertilization has taken place, in which the seeds are contained and in whose formation the calyx and other parts of the flower frequently take part.
- Vegetables:** a) Greens and edible plants which are cultivated in vegetable gardens.
b) Small plant which is eaten in whole or in part when it is still tender, raw or cooked.
- Pod:** a) Tender husk of some seeds.
b) Expansion of the petiole or enveloping leaf or stalk.
c) Dry and dehiscent fruit, vegetable. Example: Green bean.
- Bush:** Perennial plant with woody stalks and branches from the base, such as the lilac, the rockrose, etc.
- Legume:** a) Fruit formed by a pod with two sides which enclose a file of seeds, or one seed only, in its interior.
b) What comes from legumes.
- Tree:** Plant which has a woody and high trunk which branches out at a certain distance from the ground, forming a "crown".

PRIORITY LIST OF TROPICAL FRESH FRUITS AND VEGETABLES
(In order of priority)

Fruits

Prickly Pear
Carambola
Litchi
Passion Fruit
Coconut
Guava
Mangosteen
Banana
Pummelo
[Avocado]

Vegetables

Nopal
Chili Pepper
Yam
Cassava
Ginger
[Baby Corn]